Dinner Menu

Chef Recommends

MAPLE-BOURBON GLAZED ORA KING SALMON
parmesan-bacon potato croquette, grilled asparagus
44

RIBEYE VALENTINO
20 oz bone-in ribeye, crab, shrimp, scallops, mushrooms, asparagus, mashed potatoes
78

Oysters

FIRE GRILLED OYSTERS + SHRIMP
herb butter, parmesan, grilled bread
25

CHARBROILED OYSTERS (6)
New Orleans inspired, sizzling platter, hot bayou butter, grilled bread
25

OYSTERS ROCKEFELLER (6)
bacon, creamed spinach
26

OYSTERS ON THE HALF SHELL
each
3.25

Shareables

SEARED YELLOWFIN TUNA
korean bbq sauce, ponzu, spicy mayo, wasabi aioli, wonton crunch
18

CHEESY CRAWFISH TOAST
mozzarella au gratin, roasted tomatoes
17

ICED SEAFOOD TOWER
lobster, shrimp, oysters for 2...72 | for 4...135 | for 6...
199

TEMPURA LOBSTER BITES
soy ginger dipping sauce
27

SHRIMP ENBROCHETTE
seafood stuffing, pepper jack, jalapenos, bacon wrapped, onion strings
18

OYSTER BAR TRASH
blackened shrimp, lump crab, steamed rice, lemon butter
21

FRIED CALAMARI
artichoke hearts, jalapeños, sweet red peppers, marinara + remoulade sauce
18

CRAB CAKE
6oz jumbo lump blue crab, lemon butter
26

SHRIMP COCKTAIL
traditional cocktail sauce
17

Garden + Kettle

COMPLEMENT ANY SALAD
grilled shrimp 8
grilled ora king salmon 27
herb crusted chicken 8.50

PEAR, BEET + WALNUT SALAD
jerez sherry vinaigrette, sliced beets, crumbled blue cheese, candied walnuts, pear threads
11

OCEAN COBB
lobster, shrimp, crab, bacon, egg avocado, blue cheese, balsamic
39

ICEBERG WEDGE SALAD
red onion, bacon, tomatoes, blue cheese dressing
13

CAESAR SALAD
traditionally garnished
13

LANDRY'S HOUSE SALAD
cucumbers, tomatoes, carrots, pepperoncini, balsamic honey mustard

LOBSTER BISQUE
laced with sherry
cup 12
bowl 16

LANDRY'S GUMBO
select shrimp + crab or shrimp
cup 10
bowl 13

House Specialties

REDFISH LOUISIANE
blackened shrimp, crawfish etouffée, vegetable orzo, asparagus
41

CRESCENT CITY SNAPPER
blackened shrimp, crab, crawfish, lemon butter, vegetable orzo, asparagus
51

CEDAR PLANKED ORA KING SALMON
char-grilled, honey dijon sauce, vegetable orzo, asparagus
44

STUFFED FLOUNDER
seafood stuffing, lemon butter, vegetable orzo, asparagus
33

APPLEJACK SEA BASS
sweet bourbon reduction, granny smith apples, sun-dried cherries, wild rice risotto
51

SEA BASS MADRID

shrimp, scallops, mushrooms, artichokes in mornay sauce, pine nuts, asparagus, vegetable orzo

58

CRAWFISH ÉTOUFFÉE

steamed rice

25

SPICED AHI TUNA

chili spiced, seared rare, wasabi cream, thai butter sauce, vegetable orzo

38

ALMOND CRUSTED MAHI MAHI

blackened shrimp, pico de gallo, avocado, scampi butter, spinach, white rice

38

SHRIMP ENBROCHETTE

seafood stuffing, pepper jack, jalapenos, bacon wrapped, vegetable orzo, asparagus

29

BROILED or PAN SEARED served with vegetable orzo add lemon pepper or blackening $1.5

over the top

complement today's catch with a topping

BIANCA

scallops, shrimp, crabmeat, spinach, tomatoes, artichoke hearts, lemon butter

13

MELISSA

sautéed shrimp, scallops, crab, mushrooms
12.50

CRESCENT CITY
blackened shrimp, crab, crawfish, lemon butter
11

Today's Catch

CHILEAN SEA BASS
49

ORA KING SALMON
42

AHI TUNA
36

REDFISH
29

MAHI MAHI
36

SNAPPER
39

Steaks + Poultry

CHICKEN FRANCESCA
almond-parmesan encrusted breasts, artichoke hearts, tomatoes, spinach, tomato cream, penne
27

THE ALAMO
8oz lobster tail, 9oz filet mignon, asparagus, mashed potatoes, drawn butter
97

REEF & BEEF
6 oz. lobster tail, ribeye, asparagus mashed potatoes, drawn butter
79

PORTERHOUSE
24 oz. char-grilled, maître d butter, asparagus, mashed potatoes
75

NEW YORK STRIP
14 oz. char-grilled, maître d butter, asparagus, mashed potatoes
54

BONE-IN RIBEYE
20 oz. char-grilled, maître d butter, asparagus, mashed potatoes
68

RIBEYE
14 oz. char-grilled, maître d butter, asparagus, mashed potatoes
58

FILET MIGNON
9 oz. char-grilled, maître d butter, asparagus, mashed potatoes

Shellfish

SEARED SCALLOPS
spinach, tomatoes, sweet corn fondue, vegetable orzo
49

LOBSTER TAIL
8oz, drawn butter, asparagus, mashed potatoes
53

FRIED SHRIMP
french fries, onion strings
25

GRILLED SHRIMP
vegetable orzo, asparagus
26

JUMBO KING CRAB
drawn butter, mashed potatoes
95

Platters + Pastas

PENNE ALFREDO
choice of blackened chicken or shrimp, tomatoes, peas, parmesan, alfredo
26

BROILED SEAFOOD PLATTER
fresh catch simply prepared, blackened shrimp, shrimp scampi
38

FRIED SEAFOOD PLATTER
tender fish, oysters, crispy shrimp, french fries, onion strings
36

Sides

LOBSTER TAIL
with entrée
42

SHRIMP SKEWER
with entrée fried | blackened | broiled
8

LOADED MASHED POTATOES
10

VEGETABLE ORZO
8

CREAMED SPINACH
10

ASPARAGUS
8.50

Mocktails

SPARKLING CUCUMBER
Monin Cucumber, fresh cucumber, mint, lemon juice, honey, club soda
5

REFILLS ONLY
2.25

STRAWBERRY BASIL LEMONADE
Re'al Strawberry Puree, fresh strawberry, basil, lemon juice, club soda
5

BERRY FAUX-JITO
fresh raspberry, blueberry, mint, lime juice, sparkling mojito mix
5

FLAVORED PALMER
available in Peach or Black Cherry Re'al Puree, fresh lemon juice, brewed ice tea
4

Save Room For the Perfect Finish

TRIPLE CHOCOLATE CAKE
decadent white and dark chocolate ganache layers, rich chocolate sauce, whipped topping, nuts
11.50

CARAMEL BOURBON APPLE BUTTER CAKE
vanilla bean ice cream
13.50

YOUR SERVER WILL PROVIDE THE FULL DESSERT MENU

BANANAS FOSTER

ice cream filled crepes; traditional Foster sauce, chocolate sauce, ripe bananas

11

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed, please advise your server if you have any allergy concerns. For convenience, a Suggested Gratuity of 18% will show on guest checks for banquet events and parties of 8 or more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience.